

## THE HEALTH REQUIRMENT FOR CAFTERIA

Remarks: Don't start the work before obtaining (No Objection letter) from Public Health section – Health & Food Control unit

The location of restaurant should be away of any direct or indirect pollution or physical contamination like men and women saloon , garage , work shop and other . the minimum space between should be 5 Mt.sq. Kitchen not aligned to garbage collection area. Also the road to restaurant should be facilitated

- Total area not less than **40 Mt.sq** . area of Kitchen minimum 20 Mt.sq or 45% of total whichever is bigger.
- CAFTERIA Activity required store area , preparation area , cooking area , serving area and dining area . all should be divided and separated by proper way to avoid any cross contamination
- Wall, Floor and Ceiling to be washable , nonabsorbent, fire proof , light colored, smooth, nontoxic, no cracks. Floor properly sloped for drainage for cleaning.
- Adequate ventilation & Lighting inside all the areas. Lights should be properly covered .
- Provide a store for dry/chilled and frozen items with enough space and required facilities
- deep Washing facilities double sink with hot/cold water.
- Separate single sink for washing vegetables, fruits together with a preparation table for preparing vegetables with marks to avoid different uses .
- Single Sink with preparation table for meat.
- Stainless Steel Hand wash basin in preparation area with hot/cold water. And required facilities.
- Stainless Steel Preparation tables as required .
- Bain Marie for maintaining temperature of cooked/hot food at  $65^{\circ}\text{C}$  . And chiller for cold food serving like sauces , salads and sweets at below  $5^{\circ}\text{C}$
- Stainless Steel shelves for dry food items
- Stainless Steel racks in washing area for drying utensils after washing
- Provision of cooking area with ventilation hood and chimney. Chimney should be above 2 Meter from the nearest building, with enough power of suction motor.
- Separate cabinets for spices inside the cooking area and preparation area
- Cabinet for stuff clothing should be outdoor. / Drainage pipe work fixed at least 2" from wall.
- Grease trap should be totally outside the kitchen With regularly cleaning
- If Shawarma machine available should increase 5 Mt.sq more for kitchen and additional facilities required . shawarma room should be properly protected , well ventilated and equipped with the machine , S.S table and chiller for salads and sauces.
- Farooj machine not allow to keep outside the shop
- Any civil work outside the shop or mezzanine required advanced permits from the related dep. In municipality
- Dining hall required to use nontoxic and safe materials . if family dining area available provide enough number of toilets(male & female) and hand wash facilities .
- All the equipment's and tools should from stainless steel only , not allow to use any rusted metals .
- Providing safe drinking water source for the preparation and safe storage as per the UAE standards.
- Providing effective pest control program with approved company (PHS approval)
- The wooden and rusted metals not allow to use
- The approved food temperature : chilled food at below  $5^{\circ}\text{C}$  / frozen food at  $-18^{\circ}\text{C}$  / hot food holding  $65^{\circ}\text{C}$  for 2 hours only / cooking temp.  $75^{\circ}\text{C}$  adequate time

